

ICE AURORA CONTRACT DETENTION CENTER ACCOUNTABILITY REPORT ELECTRONIC REQUEST

Date:	6 DAY	Мау	2022 YEAR	
Requested by:	Alejandra Zepec	la Dis	strict Operations Coordinator POSITION	
Transmitted by:	ICE Denver Fiel	d Office Execu	utive Review Unit	
Were electronic files sent	:?			
Yes 🗸	No 🗌			
How many people are current Number of people current FORMAL COUNTS: 2	ly cohorted/quar	•	antined due to sickness? o sickness: 28	
How many people were	most recently fo	rmally count	ed in this facility?	
Number of people most re	ecently formally c	ounted in the	facility: 428	
How many people forma Female: 419 Male: 9 Nonbinary: 0 Prefer not to say:		nis facility ide	entify as the following geno	?rək



How many people formally counted in thi		nsgender?
Number of people that identify as transg		1
How many people were brought into the	e facility this week?	_
Number of people brought into the facili	ty this week: 229	
How many people have left the facility th	nis week?	
Number of people who left the facility th	is week: 78	
How many people and where did those	who left the facility go?	
Released into community: unknow	n	
Formally removed from the United Sta	tes: unknown	
Moved to another facility: unknown		
Other : unknown	Ī	
How many people are currently being ho	oused in the Annex?	
Number of people who are being housed	<i>in the Annex:</i> 59	
<i>Male:</i> 50		
Female: 9		
CONFIRMED COVID-19 CASES:	New Cases	Total to date since
Individuals Housed in GEO Facility:	this week :	3/30/2020: 914
ICE Detainees:	31	861
ICE Employees:	0	2
GEO Employees:	0	224
DOCUMENTS RECIEVED:		
Daily Kitchen Opening and Closing Chec	cklists:	
Daily Kitchen Opening and Closing Chec <i>Yes</i> \checkmark	cklists:	
<i>Yes</i> ✓ Daily Foods Production Service Records	No □ :	
Yes ✓ Daily Foods Production Service Records Yes ✓	No \square	
Yes ✓ Daily Foods Production Service Records Yes ✓ Temperature Logs:	No	
Yes ✓ Daily Foods Production Service Records Yes ✓ Temperature Logs: Yes ✓	No □ :	
Yes ✓ Daily Foods Production Service Records Yes ✓ Temperature Logs:	No	
Yes ✓ Daily Foods Production Service Records Yes ✓ Temperature Logs: Yes ✓ Law and Leisure Library Logs:	No	

^{*}All reports concerning infectious disease are confirmed with the Tri-County Health Department and/or the Aurora Fire Department Version 1.4

SUPPLEMENTAL NOTES:

Staff Visit:

Terrell Horton and Alejandra Zepeda toured the facility on May 5th, 2022 with ICE liaisons. Staff saw the kitchen, medial area, processing center, recreation area and two dorms in the annex.

Request for information was made on May 5, 2022. Electronic files were received on May 6, 2022. The population counts are current as of 5/4/22.

Kitchen Documents:

Opening/Closing checklists and Menu were provided. See attached documents.

Medical:

Johnny Choate, Facility Administrator, provided the following update on medical staffing:

- 1 Assistant Health Service Administrator
- 1 Medical Doctor
- 2 Physicians Assistants (PA's)
- 2 Dentists
- 1 Dental Assistant
- 3 Medical Records Clerks
- 7 RN's
- 7 LPN's
- 2 Psychologists
- 1 LCSW
- 1 X-Ray Tech.
- 4 Tele-Psychiatrists

Staffing information is current as of 5/3/22.

No staffing change from previous week.

Temperature Checks:

Logs provided, see attached documents.

<u>Law Library:</u>

Logs are not attached to protect personal identifying information of detainees. Usage of the law library ranged from one (1) person to eleven (11) people at each provided opportunity. Dorms which did not use the library were either empty, new intake, on restriction, or detainees refused use, per provided logs. Logs are current as of 5/2/22.

COVID-19 Information:

Per the facility, there were zero new cases amongst the ICE staff and one (1) new case amongst GEO staff. They reported nine (9) new positive cases among ICE detainees and zero new cases among other GEO detainees. Official COVID-19 statistics for "ICE

of 5/4/22.		
Statistics for "T Aurora Fire Dep	otal Individuals House in GEO facility" & "GEO Staff" are verified by to cartment. The count is current as of 5/5/22.	:he

ADULT CYCLE MENUS

These menus are proprietary and intelled solely for the use of GEO Group Facilities.

Dissemination, forwarding or copying of these menus are strictly prohibited.

IENU DATE:	5/15/2021	,	CYCLE 3 WEEK-AT-A-GLA					
	BREAKFAST	LUNCH	DINNER					
MONDAY	Cinnamon Oatmeal	Sloppy Joe on Bun	Polish Sausage					
_	Turkey Ham	Potato Salad	Rice					
	Pancakes	Carrots	Grilled Cabbage					
175	Syrup	Tossed Salad	Beans					
i \	Margarine	Dressing	Roll					
1.	Sugar	Onion	Margarine					
	Coffee	Spice Cake w/ Icing	Fortified Sugar Free Beverage					
	Milk 2 %	Fortified Sugar Free Tea						
UESDAY	Dry Cereal	Taco Meat	Chicken Patty					
	Breakfast Sausage Gravy	Spanish Rice	Whipped Potatoes					
	Diced Potatoes	Beans	Gravy					
1.	Fruit	Salsa	Peas & Carrots					
2N	Biscuit / Margarine	Shredded Lettuce	Bread					
\ V ~	Sugar	Shredded Cheese						
\	Sugar Coffee		Margarine					
	Milk 2 %	Tortillas	Fruit Cobbler					
FRIEDRAY		Fortified Sugar Free Tea	Fortified Sugar Free Beverage					
EDNESDAY	Oatmeal	Chopped BBQ Chicken	Fideo w/ Meat Sauce					
	Breakfast Sausage	Pinto Beans	Green Beans w/ Onions					
\ \ \	Pancakes	Potato Salad	Shredded Lettuce					
1 2 1	Syrup	Cole Slaw	Dressing					
$\setminus V$	Margarine	Bun	Garlic Bread					
. 1	Sugar	Yellow Cake / Choc Icing	Fruit					
•	Coffee	Fortified Sugar Free Tea	Fortified Sugar Free Beverage					
	Milk 2 %							
HURSDAY	Cream of Rice	Enchilada Casserole	Fajita Meat					
1	Breakfast Sausage	Spanish Rice	Grilled Onions & Peppers					
\wedge d	Coffee Cake	Pinto Beans	Refried Beans					
122	Fruit	Salsa	Grilled Potatoes					
\ \	Sugar	Salad/Dressing	Salsa					
, ,	Coffee	Cornbread	Tortilla					
	Milk 2 %	Margarine	Fortified Sugar Free Beverage					
		Baked Apple Crisp						
		Fortified Sugar Free Tea						
RIDAY	Dry Cereal	Tuna Salad	Chili Mac					
	Creamed Meat Gravy	Grilled Potatoes	Pinto Beans					
1 . 1	Fried Potatoes	Green Beans	Corn Salad					
\\ <i>?</i> \\	Biscuit	Cole Slaw	Garden Salad / Dressing					
<i>\\\</i> \\ '	Margarine	Ketchup	Roll					
/ \ \	Sugar	Bread	Margarine					
• •	Coffee	Brownie	•					
	Milk 2 %	Fortified Sugar Free Tea	Fortified Sugar Free Severage					
ATURDAY	Oatmeal		# and Latin					
	Scrambled Eggs	Turkey, Sliced	Meatballs					
. a		Vegetarian Beans	Mixed Vegetables					
NOU	Breakfast Sausage	Com Salad	Rice					
XX 20	Gravy	Mustard	Lettuce Salad					
$\sim II$	Biscuit	Mayo	Dressing					
•	Margarine	Bread	Ketchup					
	Sugar	Cake w/ loing	Roll					
	Coffee	Fortified Sugar Free Tea	Margarine					
	Milk 2 %		Fortified Sugar Free Beverage					
UNDAY	Dry Cereal	Chicken Salad	Salisbury Steak w/ Gravy					
\	Scrambled Eggs w/ T-Ham	Potato Salad	Rice					
/ \\	Salsa	Carrot & Celery Sticks	Carrots					
<i>نے ۱۱</i>	Cinnamon Roll	Green Beans	Beans					
J \	Tortilla	Shredded Lettuce	Tortillas					
	Sugar	Onion	Strawberny Cake					
	Coffee	Bread	Fortified Sugar Free Beverage					

SETTIONS OF EQUAL VALUE MAY BE MADE AS NEEDED BY THE FOOD SERVICE MANAGER





	Of Enim	Junu	CLO					.				
Cycle 3 Date:	4/25/22	Mon	day	ı	Time	: 030	O AM	Time	e: 1738	PM		
Shift Chec	klist	Al	M	PN	1	Com	ments					
		No	Yes	No	Yes		-					
All areas secure, no evid	ence of theft	<u> </u>	<u> </u>									
Workers reported to wor.	k, no open sores,	L X			~	I NO	AM	tru	1406.5			
fever, cough, shortness		LΚ			レ							
no skin infection, ar	X			1			4					
Kitchen is in good genera		X		1	1							
All kitchen equipment or	perational & clean		X		V					-		
All tools and sharps inve	ntoried		X	XX	1	Dict	(fato)	e tups	W KOT	C1081	nex c	Well
All areas secure, lights or	ut, exits locked		XX		1	,						
PRODUCTION SHEET	Menu Items	cinn oatmeal	pan cakes	syrup	T- ham	marg	diet syrup	sugar	coffee	milk	fruit	
Breakfast	Temperatures	184	(2°)	VET	170	40	RT	RT	RI	40	12	-
	Menu Items	Sloppy Joes	potato salad	carrot	·		onion	bun	cake	tea	slice ches	grd trk
Lunch	Temperatures	119	38	194	40	VI	40	RT	VX-	VI	70	100
	Menu Items	Polish sausage	rice	cabb age	beans	marg	roll	drink	patty	bread	fruit	108
Dinner	Temperatures	170.9	1635	179.2	184.5	40	P.T	DT	1750	27	A	<u> </u>
DISH MACHINE				mpera			150+	Rinse	180+	If Ne		<u> </u>
Temperature according to manufa	cturer's specifications	Breakfast					8	183				
and chemical agent used in Final l	Rinse	Lun					C/	18				
		Dinne			r	15	5	184		-		
POT and PAN SINK				mpera		Wash 110 F Rinse 110 F				Sanitizer-200ppm		
Final Rinse Temps determined by	chemical agent used			Breakfa		BAH	011 F		110	200	,	·
				Lunch		BA		110	-6	20	- 1/-	-M
				Dinne	r	115		119		200	DDF	$\overline{\gamma}$
FREEZER and WALK-	IN	Tei	npera	ture		Freeze or belo		Walk-in 35-40 F	ı		Walk-1	
Record temperatures, Free	ezer and Walk-ins			A	M	79		36			37.	
Record temperatures, Free					M	-8.	3	38.	3		36.0	
***************************************	DRY	Temper	rature			Spice		Store R			<i>5</i> 000	+
STORAGE		•	+	- •								
Record temperatures Dry	Storage Areas			A	M	6	3	69				
Record temperatures, Dry	Record temperatures, Dry Storage Areas			P	M	67	4	67	(-	<u></u>	•
Hot- Water Temps in sir	ık	AN	Л	PN	И							
		120	2		8							-
Signature, Cook Supervisor (AM) 4-25-22						Sig		ad Co. Cook Sup	ervisor (P	M)		

FOOD SERVICE MANAGER



Shift Chec	klist	Al	M	PM	1	Comr	nents			•		
		No	Yes	No	Yes							
All areas secure, no evide	ence of theft		X									
Workers reported to work		1			V	NO	An	1700	1205			
fever, cough, shortness		Z			×							
no skin infection, an		X			X			<				
Kitchen is in good genera	l appearance		X	X	,	Alfa	L eQ	Inst				
All kitchen equipment operational & clean			λ	X		Alle	2 ched	list				
All tools and sharps inventoried			X		Y	l						
All areas secure, lights out, exits locked					Y							
PRODUCTION SHEET	Menu Items	cereal	gravy	diced pota	bis- cuit	fruit	marg	sugar	coffee	milk	eggs	bk sau
Breakfast	Temperatures	VET	164	10/5	RT	KT	39	RT	RT	37	38	185
	Menu Items	taco meat	span rice	beans			shred	tort -illa	tea	grn tkey	stew	
Lunch	Temperatures	170	150	175	KI	38	39	Rot	KOT	180	181	-
Luncii	Menu Items	ckn patty	whip pota	gravy	pea carr	bread	marg	cobbl	drink	fruit	55	Jedy
Dinner	Temperatures	199.0	1885	1810	1765	et	40	127	2T	RT	27	PI
DISH MACHINE	1 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2			mpera		Wash	150+	Rinse		If Ne		į
Temperature according to manufa	cturer's specifications			Breakfa		13		18				
and chemical agent used in Final I	linse	-		Lunch		15	2	18		,		
				Dinne	r	15	5	185				
POT and PAN SINK			Te	mpera	ture	Wash 110 F		Rinse 110 F		Sanitizer-200ppi		pm
Final Rinse Temps determined by	chemical agent used			Breakfa		128		129		Juggen		a.
				Lunch	1	127		127		20	5612	•
				Dinne	r	120	7	12	5	200	77	
FREEZER and WALK-	IN	Te	mpera	ture		Freezer 0 or below		Walk-ii 35-40 F			Walk 35 – 4	-i
Record temperatures, Free	ezer and Walk-ins			Δ	M	-//	. –	37	70		39.	<u>-</u> ,
Record temperatures, Free	·				PM	~10		32.			37.	
record temperatures, 11ct	DRY	Tempe	rature			Spice		Store I			- (. (<u> </u>
STORAGE			u1 V			-F	····			Ì		
	Record temperatures Dry Storage Areas			A	M	6	R	62				
Record temperatures, Dry Storage Areas					M	(0	8	68				
Hot- Water Temps in sir		A)	M		М							

Signature, Cook Supervisor (AM)

4/27/77 DATE Signature, Cook Supervisor (PM)



Shift Check	klist	Al	M	PN	$\overline{\Lambda}$	Comr	nents		,		
		No	Yes	No	Yes	+		······		!	
All areas secure, no evide	ence of theft		1								
Workers reported to work	k, no open sores,	e dia.			<u>ک</u>	No	m	1 20	stee		
fever, cough, shortness	of breath, chills,	4		*	~						
no skin infection, an	d no diarrhea	e- •			1						
Kitchen is in good genera	l appearance		1		\						
All kitchen equipment op		N.		N	,	T., p.,	f 11455	1.4.47	in a second to the	5,5	. *
All tools and sharps inver	1 - 7	V		\		ν,			***		
All areas secure, lights ou				¥					· · · · · · · · · · · · · · · · · · ·		
PRODUCTION SHEET	Menu Items	oatmeal	pan cakes	syrup		marg	sugar	coffee	milk	PB	
Breakfast	Tomananatana	180	1.67	1/7			 	F77		E s	
DICARIASI	Temperatures Menu Items	/80 BBQ	148 Pinto	KT	cole	38 bun	oolso	T	36	1 2 2	
	Menu Items	ck	bean	pota salad	slaw	bun	cake	Tea	chees	marg	fruit
Lunch	Temperatures	182	173	40	38			5	39	38	1.00
	Menu Items	fidelo meat sa	green bean	lett	dress -ing	bread	fruit	drink	chees	carrt	
Dir	Temperatures	[9]	187	40	PT	ATO	TT	RT	40	15 3	
DISH MACHINE		-14-1	mpera		Wash		Rinse		If Ne	eded.	
Temperature according to manufac	cturer's specifications			Breakfa		** ** £	**	ixinse		11 110	cueu
and chemical agent used in Final R	Linse	†	Lunch		15	8	12	3			
			Dinne			7	15	\overline{I}	<u> </u>		
POT and PAN SINK			mperature		Wash 110 F		Rinse 1	10 F	Sanitiz	er-200pp	
Final Rinse Temps determined by	chemical agent used			Breakfast		126		127		200g	
<u> </u>				Lunch		127		127		2000	
				Dinner		170		121			
FREEZER and WALK-	IN	Tor				Freezer		Walk-ir		an	1/1/
REEDER and WALK-	111	1 61	nperat	ure		or belov		35-40 F			Walk-in 35 – 40
Record temperatures, Free	zer and Walk-ins			A	M			3.			
Record temperatures, Free	zer and Walk-ins				M	-	1.3	39.0	7		
DRY		Temper	rature			Spice F	Room	Store R			7 100
Record temperatures Dry S			A	M	n :	1					
Record temperatures, Dry				M	7.3	7	7-				
record temperatures, Dry	AN	1	P)		_6	,	t:5				
	ot- water 1 emps in sink			PN	373						
Hot- Water Temps in sin		1.01	7	1 47	\sim $^{\circ}$				Į.	1	
		1 2 2 2	/	12	<u>X</u>						



Cycle 3 D	Pate: $4/2-8/2$	Al		rsda	PM		ments	10 11	M Tin	100 ;		
Sint enco	CIISC	No	Yes	No	Yes	00111						
All areas secure, no evide	nce of theft	1,0	X"	110	100							
Workers reported to work		X	•		1,-"	No	NO AM trusteers					
fever, cough, shortness	·	X			1		1113		3,			·
no skin infection, and		X	1		1,00	/		٠.				
Kitchen is in good genera			X		V.							· · · ·
All kitchen equipment op			X		1					.,		
All tools and sharps inver			K		i							
All areas secure, lights ou					1	-						
PRODUCTION SHEET	Menu Items	cream	bk	coff		fruit	sugar	milk	coffee	egg	Bran	mar
	Tricina Items	rice	saus	cake						100	flk	g
Breakfast	Temperatures	180	147	RIT		VIT	10	37	V2T	181	RI	39
Dicariast	Menu Items	Ench	span	pinto	salsa	dress	salad	marg	corn	appl	chee	tea
•	Wichu Items	casser	rice	bean	Jaisa	-ing	Salaa	marg	bread	crsp	Cricc	ica
Lunch	Temperatures	180	174	164	KT	101	39	39	RI	40	40	19
Dunen	Menu Items	fajita	onion	refri	salsa		Tort	drink	ckn	carr	cele	mu
	TVICITA TOURS	1-57	pepp	bean		pota	-illa			ot	ry	st
Dinner	Temperatures	175	165	166	127	176	12.7	127	175	18 TO	3,2	
DISH MACHINE				mpera	ture	Wash	150+	Rinse	180+	If Ne	eded	
Temperature according to manufac	cturer's specifications	Breakfast			130		182			Contraction of Co.		
and chemical agent used in Final R	linse			Lunch	ì	152		130		/-	The same of the sa	
<u></u>		Dinner				169		185		The control of		
POT and PAN SINK			Tei	mpera	ture	Wash 110 F		Rinse 110 F		Sanitizer-200ppm		pm
Final Rinse Temps determined by	chemical agent used			Breakfa		12-9		12	q		5000	<u> </u>
na na kanana na kana	<u></u>			Lunch		12.	າ	12	9		0000	
-andria ara-irii kulu iyaa antay yalii kilabala digay agaa sara-algidaalay kigibi ili iyaaga yalii ili ja Milad	and the state of t			Dinne		12	द		2 1			.70 j. s. j.
FREEZER and WALK-	IN	Те	mpera	ture		Freeze		Walk-ir	· · · · · · · · · · · · · · · · · · ·		Walk-	in
TREEZER and WALK-		10	шрста	luic		or belo		35-40 F	1		35 – 4	
Record temperatures, Free	zer and Walk-ins			A	.M	-11.	6	37.	8		39	<u> </u>
Record temperatures, Free	zer and Walk-ins			F	PM	- 4	æ\$	3-1	2			1
	DRY	Tempe	rature	45-80			Room	Store R	Rm			morrie . ·
STORAGE	STORAGE											
Record temperatures Dry				Ā	M	62	}	68	•			-
	Record temperatures, Dry Storage Areas			PM		(_e {	<i>:</i>	6.4				**1
Hot- Water Temps in sink		AM PM		1			-					
Hot- Water Temps in sin	K	A	IVI	l Pi	VI I							

Signature, Cook Supervisor (AM)



Cycle 3 Date: 4	-29-22	Fric	lay		Т	ime: 👌	315 A	AM T	ime:	15/	PM	
Shift Check	klist	A	M	PN	Л	Comr	nents					
		No	Yes	No	Yes							
All areas secure, no evide	nce of theft	X				M) Au	the	Cool	er ar	d	recz	er
Workers reported to work				10		ors o						
fever, cough, shortness			/A		V			hine_	not to	uken	cs.Dcu	‡ ,
no skin infection, and		N	IA		W	for	of b	eans c	2+ + ha	2 60	Hon	1.
Kitchen is in good genera		LX_				1) Jay	ritor	closet	- Jeft	- dir	ty au	rd
All kitchen equipment op	Ľ			1	und	man.	zeed	_			,	
All tools and sharps inven			V		الرية ا	3 det	rinec	+ Stute	rest	1000	dia	y
All areas secure, lights ou	t, exits locked				5							7
PRODUCTION SHEET	Menu Items	cereal	gravy	fried pota	bis- cuit	fruit	marg	sugar	coffee	milk	PB	_
Breakfast	Temperatures	47	100	190	RI	27	40	RT	RT	40	RÍ	_
	Menu Items	tuna	grill	green	cole	ket-	bread	brow	tea	egg	fruit	
·		salad	pota	bean	slaw	chup		nie		salad		_
Lunch	Temperatures	39	170	(80	40	RT	RT	RT	RT	40	PT	
	Menu Items	Chili mac	pinto beans	corn salad	salad		marg	roll	drink	chee se	grd tkey	carr
Dinner	Temperatures	1901	1850	40	40	201	40	DI	27	40	1750	i A
DIS MACHINE				mpera		Wash		Rinse		If Ne	- 1	3 6 6 6
Temperature according to manufac	turer's specifications	Breakfast				159			30	11 110	cucu	
and chemical agent used in Final R	inse		Lunch				18	, <u>, , , , , , , , , , , , , , , , , , </u>				
West of the second seco				Dinner		556		17.57/		The Ball And Section 1		
POT and PAN SINK			Te		ature Wash 110 F			Rinse 1	10 F	Sanitizer-200ppm		
Final Rinse Temps determined by	chemical agent used			Breakfa		110		123		200 DOG		· · · · · · · · · · · · · · · · · · ·
				Lunch		126		12				15
				Dinne		12	1	12		صح	PPn	
FREEZER and WALK-I	N	Та	mpera			Freezer	0	Walk-ir			Walk-	r s
THE PROPERTY OF THE PARTY OF TH	114	10	шрста	luic		or belov		35-40 F			35 – 40	
												
Record temperatures, Free		-			M	-6.7		37.4			37-(2
Record temperatures, Free					PM	- 12	<u>.</u>	36.			399	<i>;</i>
STORAGE	DRY	Tempe	rature	45-80		Spice F	Room	Store R	km			
Record temperatures Dry S			A	M	68	<i>y</i>	68					
Record temperatures, Dry	Record temperatures, Dry Storage Areas			P	M	6.5		65				
Hot- Water Temps in sin	k	A)	M	Pl	M	my are						
		120)	12				j				
			, (, , , , , , , , , , , , , , , , , ,	L			ř.			*****		

Signature Cook Supervisor (AM)

5/1/22

DATE



Cycle 3 Date: 9	1-30-22	Satu	rday	7	Ti	me:()4	00 /A	M Tin	me: 4	(F	PM	
Shift Check	klist	Al	vI	PN	Л	Comr	nents	\mathcal{I}	<u> </u>		3.7 J. April 1	
		No	Yes	No	Yes			*****				
All areas secure, no evide	nce of theft		1		X							
Workers reported to work		NA	- ^-	<u> </u>	V	NO	Kitch	cu) +	rusta	e '5		
fever, cough, shortness		AN			1	1 "	1 4 301	, ,	1 4 3 1 6			
no skin infection, and		MA		-	15		···					
Kitchen is in good genera		 ' ' ' ' ` '	X_		X			(
All kitchen equipment op		X	表	X	1/ -		wash	sink		~ (fc \		
All tools and sharps inver	 ~	¥	/~	V		next		vot wo		<u>y</u>		
All areas secure, lights ou			(V		V	-JIME	Vert	4017	WI WO	IMM	y	
PRODUCTION SHEET Menu Items		oatmeal	scram	gravy	+	bis	marg	sugar	coffee	milk	chee	Diet
TRODUCTION SHEET	wienu items	Catinical	eggs	giuty	saus	cuit	mars	Sugai	Correct	IIIIK	se	jelly
Breakfast	Temperatures	190	1860		172	RT	40	RT	RT	40	40	RT
	Menu Items	turkey sliced	veg bean	corn salad	mayo	musta rd	bread	cake	tea	Grill chee	fruit	lett
Lunch	Temperatures	36	190	360	RT	KI	PIT	PIT	RT	140	pat	47
	Menu Items	meat	mix	rice	dress	salad	ketch	marg	drink	roll	patty	frui
		balls	veg		-ing		up					t
Dinner	Temperatures	186-5	1391	182	KT	ÀС	TOT	40	アナ	40	1158	1
DI: MACHINE		Te	mpera	ture	Wash	150+	Rinse	180+	If Ne	eded		
Temperature according to manufac	turer's specifications			Breakfa		16		180				
and chemical agent used in Final R	inse			Luncl	h		Ò	TX				
			Dinne	r	16	5	TY!	7		ti dengan dalah dan perioda dan menanggan dan		
POT and PAN SINK			mperature		Wash 1	10 F	Rinse 1	10 F	Sanitiz	er-200p	ngm	
Final Rinse Temps determined by	chemical agent used			Breakfast		120		118			DORA	
				Lunch		119		118		200		
				Dinner				$\frac{1}{11}$	79		Japa Japa	
FREEZER and WALK-	IN	Tei	mpera	ture	ure		Freezer 0)		Walk-	in
•			P			or below		35-40 F			35 – 40	
Record temperatures, Free	zer and Walk-ins			A	M	-9.1	٥	37.8		·	38	8
Record temperatures, Free	zer and Walk-ins			I	PM		33	77	?		39.	
	DRY	Tempe	rature	45-80)	Spice I	Room	Store R	m			
STORAGE Record temperatures Dry S	Storage Areas			Λ	M	1.0	/	19				
Record temperatures, Dry					M	40	7	67			and the same of th	98. _{2,} 10. ²
Hot-Water Temps in sin		AN	М		M	$f_{\mathcal{I}}$		07				
		120		12		,					·····	
Signature, Gook Supervisor (A	5/1/2 DATE	22			Sign	nature, C	4 ook Supe	- Zc rvisor (P		7		
. JOD DER HEE MANAGE	**	DAIL										



		OI ENING	anu	CLO		, (,			•		pure.		
Cycle 3	Date:	-1-2022	Sunc	day					M Ti	me:(]	UO(I	PM)
	Shift Check	list	Al	M	PM		Comm	ents					
			No	Yes	No	Yes							
All areas secur	re, no evider	nce of theft		à						h _			
Workers repor	ted to work,	no open sores,	X X X			·	100	AM	40	SHEE	5		
fever, cough, shortness of breath, chills,			X					<u></u>					
no skin infection, and no diarrhea			<u> </u>			-							
Kitchen is in g	good general	appearance		1		1			<u> </u>				
All kitchen equipment operational & clean				1		3,/		<u> </u>			<u> </u>		
All tools and s		V		1,000									
All areas secure, lights out, exits locked						مسرا		1	 		.,,	1	1 3 .
PRODUCTIO	N SHEET	Menu Items	cereal	scram eggs	T-ham	cinn roll	salsa	tort -illa	sugar	coffee	milk	bran flks	bre ad
Breakfast		Temperatures	DT	1750	1750	PT	127	27	EI	RT	40	DT	ET
Dicartast		Menu Items	ckn salad	pota salad	Carro celery	lett	green beans	onion	bread	tea	PB	salad	frui t
Lunch		Temperatures	म)	40	40	40	170.1	40	RT	121	RIT	40	21
Lunch		Menu Items	Salis steak	gravy	beans	rice	carrot	tort -illa	cake Band	drink	chee se	fruit	
Dinner		Temperatures	1456	· (g)	VX7.	D-8:5	181	P7	RT	R7	27	27	
DISH MACH	INE		Temperature			Wash	150+	Rinse	180+	If Ne	eded		
		turer's specifications			Breakf		155		182		,,		
and chemical agen					Lunch		150		18C),	N navano	,	
					Dinner		16		134		-		
POT and PA	N SINK			Te	mpera	ture	Wash 1	10 F	Rinse 110 F		Sanitizer-200p		opm
Final Rinse Temps	determined by	chemical agent used			Breakf	ast	110		120		20	ON	ODL.
					Lunc	1)	12	5	20		DM
					Dinne	r	115		11	\$	S	00 M	1,500
FREEZER as	nd WALK-	IN	T	empera	ture		Freezer	0	Walk-i			Walk-	
rreezen a	ilu WALIK-			<u></u>			or belo		35-40 1			35 – 4	0 F
Record tempe	ratures, Free	ezer and Walk-ins			A	λM	10:4	1		4		40	
		ezer and Walk-ins				PM_	-11		38			59.	1
		DRY	Temp	eratur	e 45-8	0	Spice	Room	Store	Rm			
STORAGE	STORAGE						ļ,	<i>(</i>)	-	,			
	Record temperatures Dry Storage Areas					<u>AM</u>		<u> 8</u>	108			ļ	
		Storage Areas				M	(0	45	1	5	market	77776.00	
Hot- Water T	Temps in sin	ık	A	M_		M	,,					ļ	
and the				120	<u>İ</u>	20 <u> </u>	•					20.70	
		511						,					

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

5/2/22 DATE

GEO Aurora ICE 3130 N. Oakland St

	Temperature °F
A-1 A-2 A-3 A-4	72.02 69.41 70.61 69.01
B-1 B-2 B-3 B-4	69.71 61.50 -78.50 Senser Faid Temperature is 69.0 70.00
C-1 C-2 C-3 C-4	68.42 68.71 69.41 64.21
E-1 E-2	71.91 71.41
D-1	72.22
ISOLATION	70.11
PATIENT ROOM	71.12
INTAKE/RECEIVING Tank Temp S-12 Present Value	69.41 0.00
BOILER-3 Universal Input[1]	132.99
LAUNDRY ROOM MAU-2 and BOILER-4 Universal Input[13]	170.58



Temperature Log South Building

195 Aurora Detention Center11901 East 30th Street

Aurora, CO 80010

Date: Monday, May 02, 2022

	Unit	AIR	WATER/sink	Shower #1	Shower #2
5/2/12	South-A	unoccupred			
7	South-B	uncer pred			
	South-C	Unclayed			
	South-D	Unclaped	٧		
	South-E	74.1	occupied 104.2		
	South-F	73.2	104.2		
	South-G	73.1	104.2		_
	South-L	Unoccupied			
	South-M	unoccupied			
	South-N	74.2	oliverd		
	South-X	74.7	0 livered		
	South-Y	72.9	1042		
	South-Z	721	104.1		
	South SMU	73.1	104.5		
	South SMU Shower 3				N/A
	MED ISO- Room 1	71.1	104.5	N/A	N/A
	MED ISO- Room 2	720	104.5 104.4	N/A	N/A
	MED ISO- Room 3	71.4	104.3	N/A	N/A
V.	MEDICAL	N/A	N/A		

PRINT:	Scan Hanson	SIGN:	

Write Legibly

Temperature is taken with a Fluke Mod 52 Digital Thermometer



Secure Services

Monday, May 02, 2022 North Building Temperature Log

195 Aurora Detention Center 3130 Oakland St. Aurora, CO 80010

Date	Unit	Dayroom	Shower #1	Shower #2	Shower #3	Shower #4	Shower #5	Shower #6	Shower
5-2-22	A-1	72.0	104.4						•
	A-2	69.4	104.4 104.4 104.4						
	A-3	20.6	104.3						
	A-4	69.0	1044						
	B-1	697	1045						
	B-2	61.5	104.4						
	В-3	669.0	104.4						
	B-4	70.0	104.3						
	C-1	68.4	104.5						
	C-2	68.7	104.4						
	С-3	69.4	104.4						
	C-4	642	1044						
	D-1	72.2	104.4				N/A	N/A	N/A
	D-2						N/A	N/A	N/A
	E-1	71.9	104.4				N/A	N/A	N/A
	E-2	71.4	104.4						
L	Phy Therapy	N/A		N/A	N/A	N/A	N/A	N/A	N/A
	Intake	N/A			N/A	N/A	N/A	N/A	N/A

PRINT: Sean Harse					SIGN	GN:				
Write Legil	bly				_					
Medical Sh	owers Ter	nperature	Log							
			Name:	:Date:						
ROOM	542	540	538	536	534	523	522	Tub Room		
Air:	71.1	71.0	70.8	71.1	71.1	71.2	70.9			
Water:	104.4	1044	(ci1.4	1044	104.4	104.4	104.4	104.4		
Temperature	e Taken wit	h a Fluke M	Iod 52 Digit	tal Thermo	meter					